

DINNERLY



Rendang Mushroom 'Meat' Curry with Sweet Potato and Peas



30 minutes



2 Servings

Enjoy all the fantastic flavours of rendang, without the beef. Simmer umami-rich mushroom 'meat', sweet potato and peas in a fragrant coconut-based curry, then serve with steamed rice.

WHAT WE SEND

- 150g jasmine rice
- 1 sweet potato
- 250g mushroom meat ⁶
- 35g rendang curry paste
- 200ml coconut milk
- 150g peas

WHAT YOU NEED

- 1 tbs vegetable oil
- 250ml (1 cup) boiling water
- 2 tsp soy sauce ⁶
- ½ tsp sugar

TOOLS

- small saucepan with lid
- medium deep frypan with lid

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Soy (6). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 925kcal, Fat 50.0g, Carbs 103.5g, Proteins 31.1g



1. Cook rice

Rinse the **rice** until the water runs clear. Put in a small saucepan with **310ml (1¼ cups) water**, cover and bring to a simmer over medium heat. Reduce the heat to low and cook for 13 mins or until tender and the water is absorbed. Turn off the heat and stand, covered, for at least 5 mins.



2. Prep sweet potato

Meanwhile, peel the **sweet potato** and cut into 2-3cm chunks.



3. Brown mushroom meat

Heat **1 tbs vegetable oil** in a medium deep frypan over medium-high heat. Cook the **mushroom meat**, breaking up the lumps with a spoon, for 4 mins or until browned. Add the **curry paste** and **sweet potato** and cook, stirring, for 1 min or until fragrant.



4. Simmer curry

Add the **coconut milk** and **250ml (1 cup) boiling water** to the mushroom meat mixture and bring to the boil. Reduce the heat to medium, cover and cook for 15 mins or until the sweet potato is tender. Add the **peas**, **2 tsp soy sauce** and **½ tsp sugar** and cook, covered, for a further 2 mins or until the peas are tender. Remove the pan from the heat.



5. Serve up

Divide the **rice** among bowls, spoon over the **curry** and enjoy!



6. Kitchen 101

The mushroom meat absorbs liquid on standing so it's best to serve this dish straight after cooking so the curry is still saucy.